



WINE DINNER

December 19TH, 2024

CITRUS CHARRED SCALLOPS

Sweet Citrus Aioli, Celery Tartlet, Pineapple Foam

FIRST COURSE

Grilled Shrimp and Pasta

Pappardelle Pasta, Lemon Caper Cream, Parmesan

Paired with Sauvignon Blanc, Napa Valley, 2023

SECOND COURSE

Seared Seabass

Caviar Apple Lime Cream, Poached Pear, Wild Rice Pilaf

Paired with Chardonnay, California, 2022

THIRD COURSE

Bacon Wrap & Berry Jam Stuffed Quail

Brown Butter Gnocchi, Mint Lime Gastrique

Paired with Pinot Noir, Carneros, 2021

Intermezzo

Yuzu, Peppermint, Cucumber

FOURTH COURSE

Coffee-Rubbed Bison Short Rib

Smoked Gouda Mashed Potato, Cherry Demi-Glace, Golden Beets

Paired with Cabernet Sauvignon, Napa Valley, 2021

DESSERT

Lavender Chocolate Yule Logs

DUKE'S
STEAK HOUSE®